OWNER'S MANUAL

SLIMLINE
Under Counter Ovens
600 SU - DBO 453
600 U - DBO 451

SLIMLINE
Eye Level Oven
600 SE - DBO 452
600 E - DBO 450

www.defy.co.za

Part Number 067 201

DEFY

You can rely on Defy. To simplify

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You and your Defy oven

You're going to make a great team together.
But first, it will pay if you really get to know each other.
This manual will provide you with information on how to operate and care for your oven in order that you gain the maximum benefit from it.
There is even a Do and Don't guide.
So have a cup of tea or coffee, sit down and read all about it.

Unpacking.

- Please ensure that packaging material is disposed of in a responsible manner.
- Plastic bags should be cut up to prevent children playing with them and accidentally suffocating.
- Remove all packing from the oven cavity and position the accessories.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Cupboard design.

- Your Defy oven is designed to give you years of trouble free service, however it is important that it be correctly installed.
- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Overhanging doors above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

Electrical installation.

This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

- This appliance should not be connected through an earth leakage system. Refer to S.A.B.S. 0142.
- Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

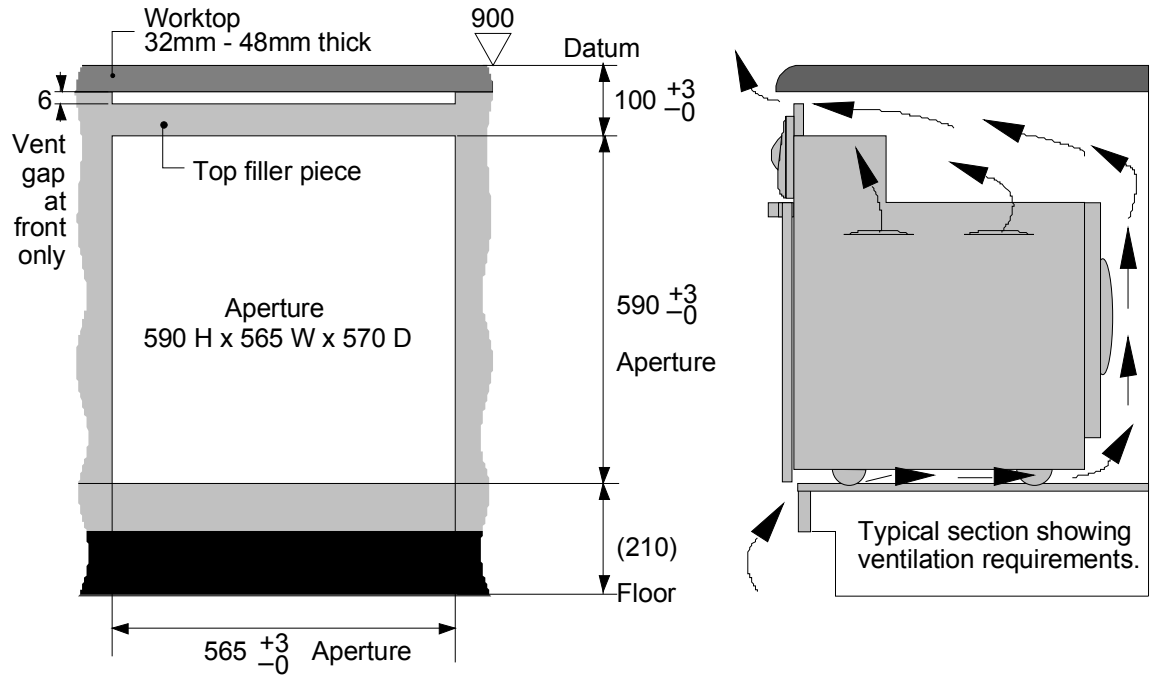
Connection to the power supply

The connection must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.
The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.
A means for disconnection must be provided in the fixed wiring.

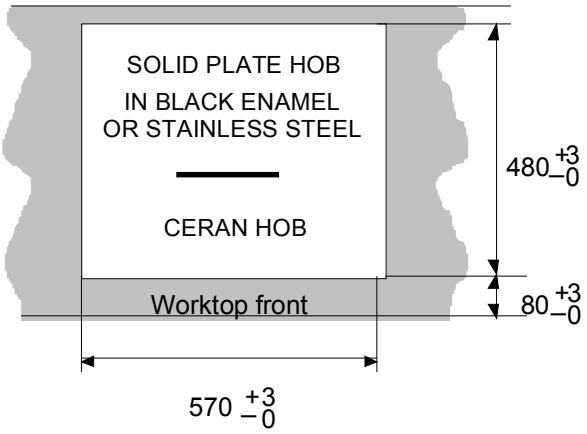
Under-counter oven installation.

- Note: **The oven cavity must vent through the front only**. Avoid gaps between the cavity sides and the underside of the worktop.
- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).
- The hob should be installed in a ventilated cupboard fitted with a sturdy worktop .
- Secure the hob using the fixing brackets provided.

CUPBOARD APERTURE FOR MODELS 600SU AND 600U



COUNTER TOP APERTURE FOR UNDER-COUNTER HOB

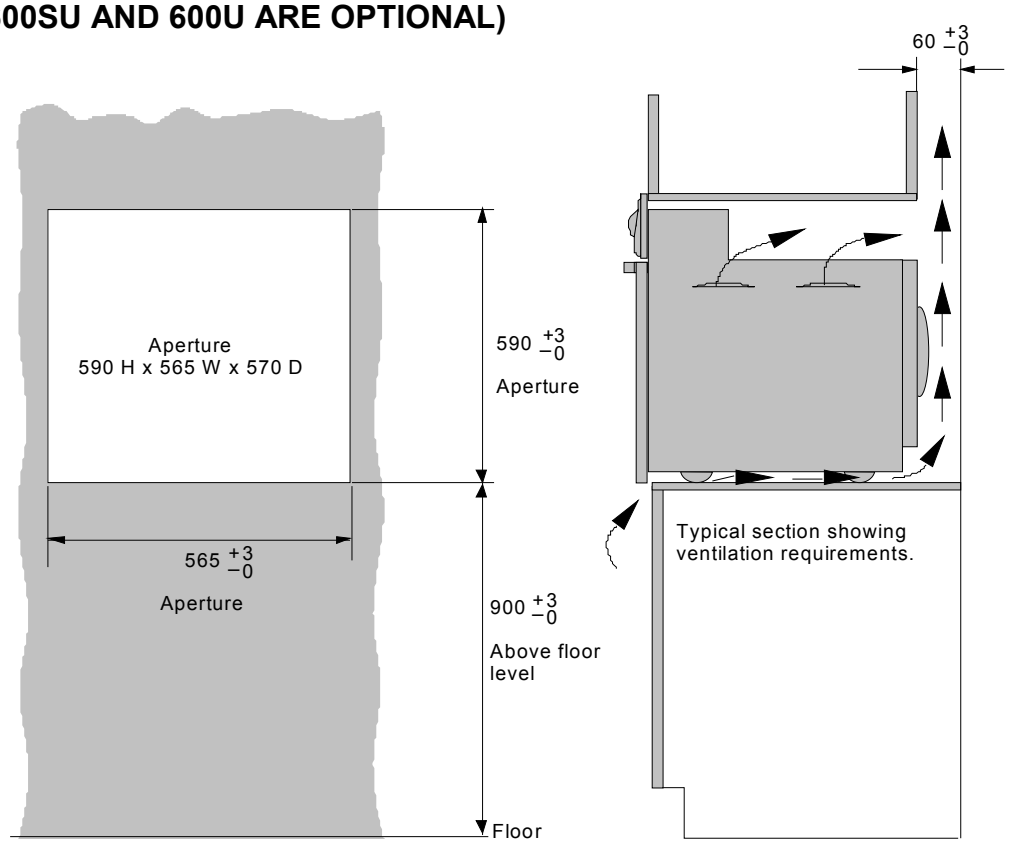


NOTE

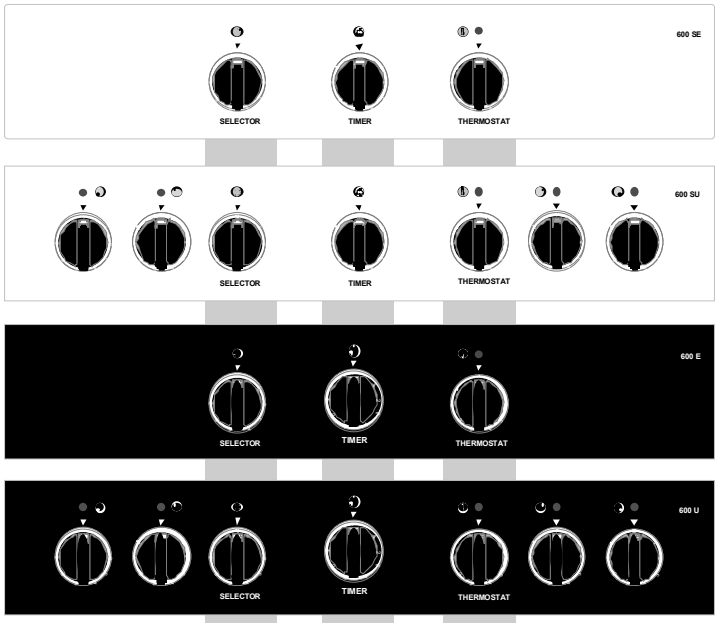
Defy Slimline under-counter ovens may be installed at eye level if so desired.
A wiring extension kit is available from the nearest Defy Service Centre.

Eye-level oven installation.

CUPBOARD APERTURE FOR MODEL 600SE AND 600E
(MODELS 600SU AND 600U ARE OPTIONAL)



The Control Panel.



600 SE
EYE LEVEL OVEN

600 SU
UNDER-COUNTER OVEN

600 E
EYE LEVEL OVEN

600 U
UNDER-COUNTER OVEN

LEFT PLATES

RINGER TIMER

RIGHT PLATES

SELECTOR

OVEN THERMOSTAT

The oven thermostat is marked at 70°C. When set to this position the oven may be used to keep food warm.

Safety advice

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

- **WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element.** Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.
- Only use the oven for preparing food.
- Accessible parts may become hot when grilling. Always use oven gloves when handling food in the oven.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Switch off the mains power in the event of a fault or when cleaning the appliance.
- Do not store flammable items in the oven. If the oven is inadvertently switched on, these could catch fire.
- Avoid spilling fruit juice, particularly citrus, on the oven as it could damage the enamel.
- Always keep the oven door gasket clean as this will enable the door to seal properly.

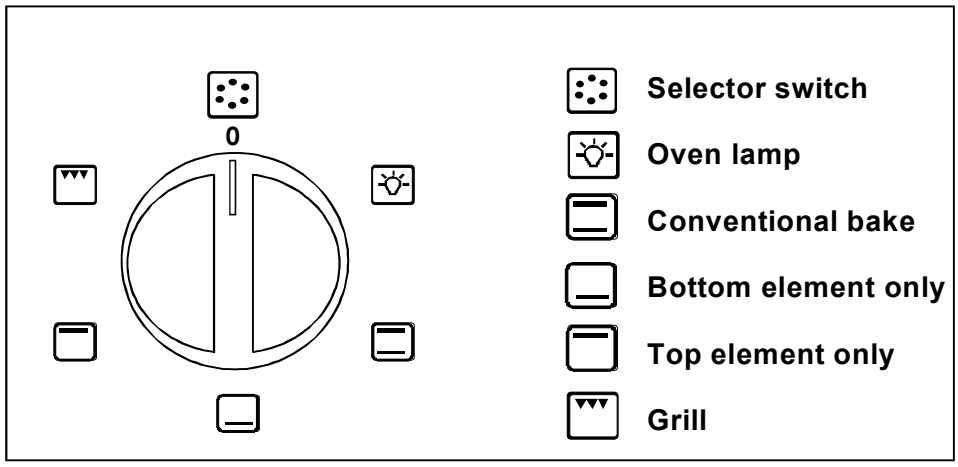
Ringer timer

- The ringer timer may be used for timing a cooking period of up to 60 minutes.
- First wind the timer by turning the knob fully clockwise.
- Return the knob to the desired time period.
- At the end of the this period the bell will ring.
- Note: If the timer is not first fully wound the bell may not ring.

Selector switch

This switch allows the selection of the following oven functions.

1. Off
2. Oven lamp
3. Conventional bake
4. Bottom element only
5. Top element only
6. Grill



Using the oven

BAKING

- *This product is supplied with one chromed oven shelf and an extra large roast pan. If required, additional shelves, roast pans and broiler may be purchased from any Defy Service Centre.*
- Set the selector knob to the desired baking mode. See descriptions on page 4 Top and Bottom elements or Bottom element only or Top element only.
- Set the oven thermostat to the required temperature.
- The thermostat indicator light will glow and remain on until the oven has reached the selected temperature. The light will then switch off.
- Thereafter place the food in the oven.
- During the baking cycle, the indicator light will switch on and off as the thermostat maintains the selected temperature.
- **After baking is completed, the thermostat and the selector knob must be turned to the "0"position in an anti clockwise direction.**

Note:

- The oven thermostat is marked down to 70°C. When set to this position, the oven may be used as a warmer.
- All ovens extract moisture from the food being cooked, especially so during the winter months. This is normal and not detrimental to the food or the oven.

Baking Guide:

- Where possible, bake on the middle shelf position of the oven.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has lapsed.
- **The roast pan must not be used for baking purposes**

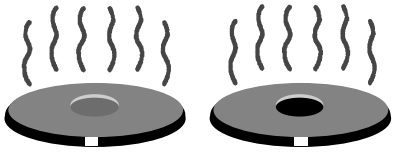
Grilling

- **The oven door must remain partially open (approx. 80 mm) during grilling.**
- Both the wire shelf and roast pan/shelf may be used for grilling.
- The roast pan/shelf may also be used as a drip tray under the wire shelf.
- Position the shelf in the desired position below the grill element.
- Set the **selector switch** and **oven thermostat** to their respective **Grill** positions.
- The thermostat indicator light will glow.
- Preheat the grill element for about 5 minutes.
- Partially withdraw the shelf and place the food in the centre of the shelf.
- Slide the shelf back into position and partially close the door.
- Monitor the grilling to avoid burning the food.
- After grilling is completed, the **oven thermostat** and the **selector switch** must be returned to the **"0"** position in an anti-clockwise direction.

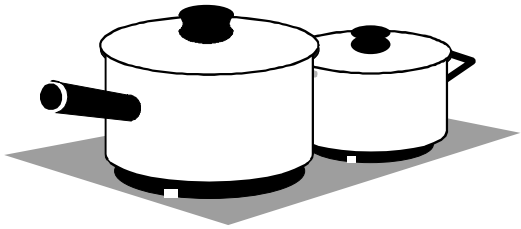
WARNING: ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILLING. ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

Solid plate - care guide

DO

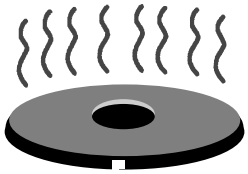


BEFORE USING THE PLATES FOR THE FIRST TIME
SWITCH THEM ON FOR FOUR MINUTES
AT THE HIGHEST SETTING
THIS ALLOWS THE PROTECTIVE COATING
TO BURN IN



USE POTS THAT ARE SLIGHTLY
BIGGER THAN THE PLATE
AND THAT HAVE A SMOOTH FLAT BASE

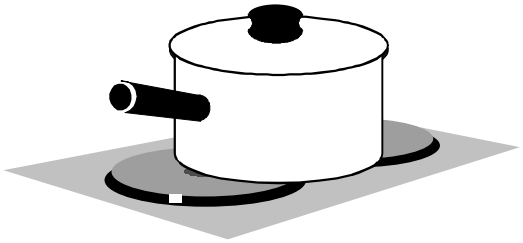
TO CLEAN THE PLATE - WIPE IT WITH A DAMP
CLOTH OR NYLON SCOURING PAD



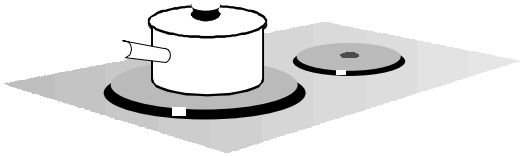
SWITCH THE PLATE ON FOR A
SHORT PERIOD TO DRY

TO INHIBIT CORROSION, PERIODICALLY APPLY
SALT-FREE VEGETABLE OIL,
SEWING MACHINE OIL OR
ELECTRICAL HOT-PLATE POLISH,
(AVAILABLE FROM DEFY SERVICE CENTRES)

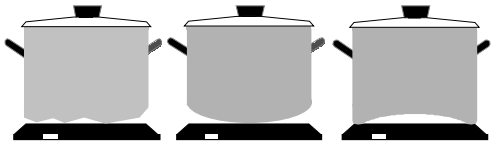
DON"T



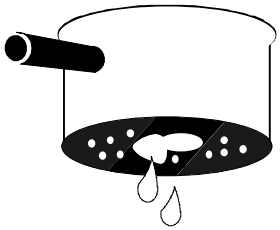
DO NOT USE ONE POT ON TWO PLATES



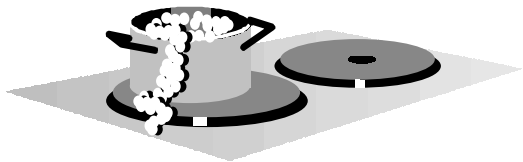
DO NOT USE A POT ON AN UNMATCHED PLATE



DO NOT USE A POT WITH AN UNEVEN BASE



DO NOT USE A POT WITH A DIRTY OR WET BASE



TO CONSERVE ENERGYAND AVOID SPILLS
WE RECOMMEND
YOU KEEP A LID ON THE POT.

Solid plates. For use with models 600 SU and 600U

Plate controls

- Select the heat level by turning the relevant plate control knob to the required setting.
- The higher the number selected, the hotter the temperature of the plate will be.
- The plate indicator light will glow when a plate is switched on.

Red dot plates

- Plates featuring a red dot in the centre are high speed, high wattage plates for increased performance.
- For your safety these plates are fitted with thermal limiters. Should a plate be accidentally switched on and left unattended, the limiter will reduce the power output of the plate and minimise the risk of overheating and the possibility of fire.

Caring for Solid Plates

- Before using the plates for the first time, switch them on for about 4 minutes at the highest setting. This allows the factory applied protective coating to burn in.
- To prevent blotchy discolouration and corrosion, moisture from spatters and spills should be cleaned off immediately.
- To clean the plates, wipe them with a damp cloth or nylon pad.
- A little liquid detergent may be used.
- Do not use metal scourers or sharp metal objects to clean the plates.
- **After cleaning, dry the plates by switching them on for a short while.**
- To prevent rust, periodically apply some sewing machine oil or electrical hotplate polish available from Defy Service Centres.
- Extra attention is required in areas of high humidity or in close proximity to the sea.

Recommendations

- Use only pots with a solid level base. An uneven base can prolong cooking times and waste energy.
- Use pots with a base diameter slightly larger than the plate. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot plate.
- Always cover the pot with a lid. This will conserve energy and minimise spillage.
- Thermal shock could damage the plates. Do not put cold pots on very hot plates.

NOTE: THE WARRANTY DOES NOT COVER THE REPLACEMENT OR REPAIR OF RUSTED OR CORRODED PLATES.

Ceran smooth top.For use with models 600 SU and 600U

Caring for the Ceran hob

- Ceran is a tough, durable material, which provides a beautiful, functional and long lasting cooking surface. To keep it looking good, it needs to be treated with care and cleaned regularly.
- Spillage should be wiped off as soon as possible with a damp cloth, preferably while the hob is still warm.
- Clean the hob with a nylon pad and 'Smooth top cleaner'. A sample tube of cleaner is supplied with the unit and replacements are available from all Defy Service Centres.
- If necessary, stubborn spills may be removed using the blade scraper provided.
- Do not use metal scourers or coarse abrasive powders as these could scratch the Ceran.
- Regular cleaning after use will prevent dirt build up and ensure that the hob remains bright and attractive.
- Wipe the hob surround with a damp hot soapy cloth and dry.

Recommendations

- Use only pots with a solid level base. An uneven base will prolong cooking time and waste energy.
- Use pots with a base diameter slightly larger than that of the thermal area. This will ensure even heat distribution and prevent spillage from dripping onto and staining the hot zone.
- Always cover the pot with a lid. This will conserve energy and minimize spillage.
- Save energy by switching the plate off 5 to 10 minutes before the end of a lengthy cooking period. The Ceran hob will retain sufficient residual heat to complete the cooking process.
- A pot with rough edges could scratch the Ceran if it were dragged across the surface of the hob.
- Any spillage of sugar solution such as jam, must be removed immediately. If allowed to cool on the Ceran it could pit and damage the surface.
- Do not cover the Ceran with aluminium foil and do not use poor quality aluminium pots. These will leave unsightly deposits which in time, could adhere to the Ceran.

Plate controls

- Select the heat level by turning the relevant plate control knob to the required setting.
- The higher the number selected, the hotter the temperature of the plate will be.

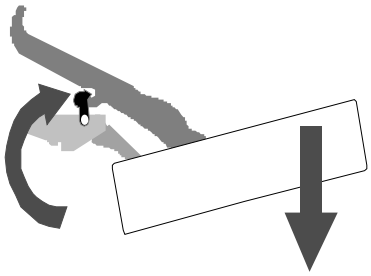
The plate indicator light will glow. Shortly thereafter the hot surface indicator light on the hob will switch on and will remain on for 20 to 30 minutes after the last plate is switched off. This is a reminder that the hob surface is still too hot to touch.

WARNING

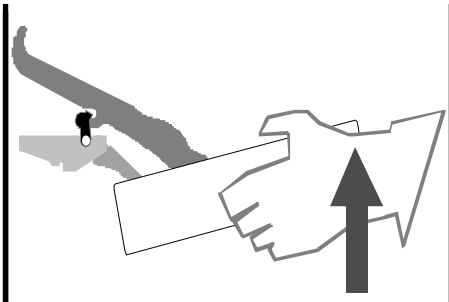
In the unlikely event of the Ceran panel sustaining accidental damage and cracking, switch off the power at the mains to avoid electric shock and have the panel replaced before further use.

Maintenance.

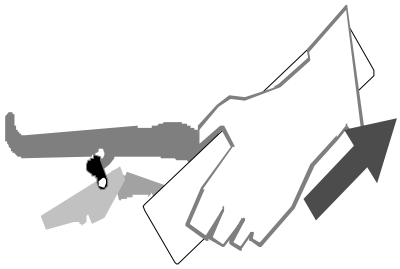
Lift-off oven door.
The oven door may be removed to improve oven access during cleaning.



Open the door fully and flip the retainer clasps up and over the hooks on the upper hinge arms



Grasp the door on both sides near the hinges. Maintain upward pressure on the door to prevent the clasps from disengaging



Lift the door upwards and outwards until it is free of the hinge housing.

After cleaning, refit the door in reverse order.

Oven light
The oven light is switched on by the **selector switch** and switches off when the knob is returned to **0**.
To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall switch to avoid the possibility of electric shock.
- Remove the light cover by unscrewing it in an anticlockwise direction.
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for 300°C.
- Refit the light cover.

Cleaning.

Switch off the electrical power supply before cleaning any part of the oven.

General cleaning.

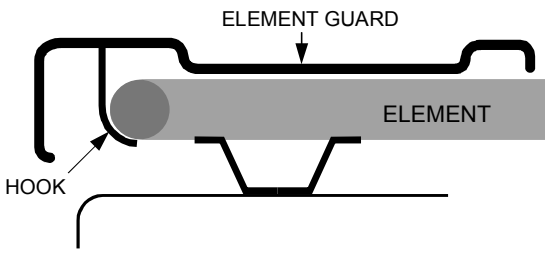
- Wipe down cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.
- **Do not use a steam cleaner.**

Cleaning the hob plates

- For solid plates :See Page 8 of this owner's manual
- For Ceran smooth top: See page 9 of this owners manual
-

C**leaning the oven.**

- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven.
- For your convenience, the shelves and the bake element guard may be removed to improve access.
- After cleaning fit the bake element guard into the guard clips. (see diagram)
- **Note: For both safety and performance reasons the oven should not be operated without the oven element guard in place.**



Care guide for stainless steel. Models 600SU and 600SE

Stainless steel is not adversely affected by normal household use but because of it's reputation for durability, it is sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal use'.

Cleaning materials

DO USE

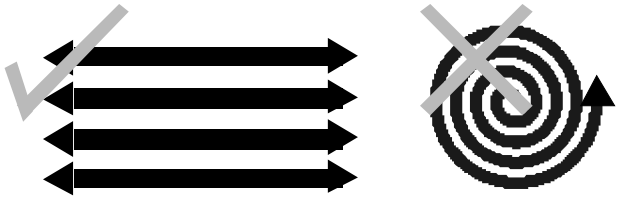
- A soft cloth or synthetic sponge.
- Soap, or a mild household detergent.
- Diluted ammonia in warm water.
- A nylon bristle brush.
- Cleaners labelled "Suitable for stainless steel".

DO NOT USE

- Acids.
- Coarse abrasive cleaning powders.
- Metallic scourers, steel wool or metal scrapers.
- Wire brushes or emery paper.
- So called 'silver cleaners'.
- Kitchen scourers/foam pads.

Cleaning procedure

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (i.e. when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.



ALWAYS WIPE IN THE DIRECTION OF THE BRUSHED TEXTURE ON THE STAINLESS STEEL

CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning.	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand-hot water. A 5% addition of ammonia is beneficial.
Finger prints.	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning.	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface.
	Wipe with a little baby oil and a soft lint free cloth. Buff to shine.	Apply whenever necessary.
Stubborn stains and Discolouration.	Use a little Ceran cleaning paste. (available from Defy Service Centres). Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method.
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid).Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron-free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

IT MUST BE APPRECIATED THAT SOME OF THE SUGGESTED PROCEDURES WILL ALTER THE SURFACE APPEARANCE OF THE TREATED AREA. THEY SHOULD THEREFORE BE APPLIED WITH DUE CONSIDERATION AND CARE.

OVER THE YEARS, DEFY'S SERVICE CENTRES HAVE IDENTIFIED THIS LIST OF DO'S AND DON'TS AS BEING IMPORTANT FOR CUSTOMER SATISFACTION AND SAFETY. PLEASE READ IT AND FAMILIARISE YOURSELF WITH ITS CONTENTS.

Do

- **Clean your appliance regularly This will prolong it's good looks and enhance hygiene levels.**
- **Use flat bottomed pots and pans when cooking on the hotplates. This will maximise efficiency and reduce electricity costs.**
- **Keep children well away from the cooking appliance. Explain the dangers to them. Being safety conscious is being safe, not sorry.**
- **Supervise the cooking process. Overcooked or spoiled food is wasteful.**
- **Leave about a 40mm. air gap between baking tins and the oven walls. Adequate air circulation is important for good baking results.**
- **Get into the habit of wearing oven gloves when handling utensils in a hot oven. This will help to avoid accidental burns.**
- **Partly slide out the oven shelf before removing hot dishes from the oven. This will prevent accidental contact with the hot oven sides.**

Don't

- **Use pots which are smaller than the hotplate diameter. This wastes electricity and allows the pot handles to overheat.**
- **Leave the appliance unattended especially when grilling. This is good practice and avoids accidents.**
- **Place anything on the open oven door. The glass is not a work surface and could get scratched.**
- **Use abrasive cleaning materials. They will scratch surfaces and facia graphics.**
- **Allow fat splashes to dry and bake onto the stove/oven surface before cleaning them. It is easier to clean spills while they are still slightly warm and soft.**
- **Put baking tins on the floor of the oven. This will prevent heat circulation and spoil baking results.**
- **Use the appliance to heat the home. Neither the hotplates nor the oven were designed for this purpose and damage could occur.**
- **Allow pot handles to overhang the front of the appliance. Children might be tempted to grab them with harmful consequences.**

Owner's responsibility.

WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element. Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper installation or use of the appliance.
- Damage caused by moving the appliance.

Problem check.

Do not attempt any repairs yourself.

Before calling a service technician to assist with a problem, please check:

- The mains distribution board for tripped circuit breakers.
- That the wall switch is on.
- Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

If you have followed the instructions and still have a problem, contact the nearest Defy Technical Support Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

Defy Service Centres

If you have followed the instructions and still have a problem, contact the nearest Defy Technical Support Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

BLOEMFONTEIN
160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN
5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021 526 3000
CapeTown.Service@defy.co.za

DURBAN
35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON
16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG
Commercial Head Office,
Administration, Distribution, National Groups,
Tel. Sales, Contracts and Credit.
Cnr. Mimetes & Kruger Sts. Denver ext.12
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE
87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH
112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA.
Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 8300
Pretoria.Service@defy.co.za

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED AGENTS.
FOR FURTHER DETAILS PLEASE CONSULT THE NEAREST REGIONAL
DEFY TECHNICAL SUPPORT CENTRE**

Warranty.

This certificate is issued by DEFY APPLIANCES (PTY) LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company. CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.

4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.

5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.

6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.

7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.

Notes:

For future reference, record the listed information in the space below.
The Serial number may be found on the label attached to the oven side trim.

SERIAL No

.....

DATE OF PUCHASE

.....

PURCHASED FROM

.....

.....

.....

DEFY

Defy Slimline
600 SE, 600SU, 600E, AND 600U.
Built-in Ovens

Static oven .	Traditional baking and grilling at its best.
4 selectable cooking options.	Top and bottom elements on
	Bottom element only on
	Top element only on
	Grill element on.
Stainless steel or black cosmetics.	Modern and hard wearing.
Removable door.	Allows improved access for cleaning purposes.
Ringer timer on 600SE and 600SU	Convenient minute minder.
Roast pan and wire rack.	Accessories for cooking convenience.

DEFY

You can rely on Defy. To simplify

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Part Number 067 201